

# Fresh Strawberry Cobbler

One of my favorite recipes from Mama Dip's cookbook is the strawberry cobbler, and what better time to make it than in spring. With only a few ingredients, this recipe is super easy and flavorful to make.

Every time I see strawberries, I think of my childhood and how my grandmother and I would go to pick strawberries at Jean's Strawberry Patch. I remember my grandmother's pickup truck, and how she would hold my hand as we walked towards the entrance. I always insisted on carrying my own basket; it made me feel like one of the grown-ups. We would start down one row of the patch and my grandma would motion which strawberries to pick. I would remember my grandma catching me when I couldn't resist the temptation to taste one, and she would remind me "We can't taste until we pay." We would be out there picking strawberries for what felt like hours.

Once we finished, and after my grandmother said her hello's to everyone she knew, we headed back to the restaurant. There, I was taught how to properly prepare the strawberries for various desserts, but my favorite was always strawberry cobbler. Once the strawberries were ready, she would tie a white apron around me and let me measure out the ingredients. When she would finish mixing and rolling out the pie dough, I would cut it and brush it with butter under her watchful eye and guiding hand. After the cobbler baked for what felt like forever, I would watch as my grandmother pulled the warm desert out of the oven and placed it on the table to cool. I remember staring at it, wishing it would cool quickly so that I could ask for a bowlful with vanilla ice cream. When my grandmother obliged, I would excitedly tell the fellow staff, "Look at my cobbler! Isn't it beautiful?" and they would laugh kindly.

This entire cookbook reminds me of my childhood. It will make you feel like a great cook, with recipes that are easy and delicious to make. If you're looking for even more ideas, be sure to check out the [NC Museum of History Shop](#) website for this and many other cookbook options.

## Ingredients

1 quart fresh strawberries  
1 small package (3 ounces) strawberry Jell-O  
 $\frac{3}{4}$  cup sugar  
Pinch salt  
1 tablespoon cornstarch  
 $\frac{1}{2}$  stick butter or margarine  
Cobbler crust

Preheat oven to 375. Hull and wash the strawberries. Cut them up if they are very large. Place on a paper towel to drain. Mix the Jell-O, sugar, salt, and cornstarch together and stir into the berries. Put the berries into a 1  $\frac{1}{2}$ -quart baking dish, with or without a bottom crust, as you prefer. Dot the berries with the butter. Put crust over the strawberry mixture and bake on the lower rack of the oven for 40 to 45 minutes. Serves 8-10.